

The Elemendt® 1000 boasts many of the same features as our famous gas rotisseries, all packaged in a compact size. Hardt's guiding objective has been to create an electric rotisserie that can produce the very best cooked product without compromising quality, taste or ease of use.



CAPACITY



COOK TIME



EASY CLEAN



PATENT PENDING

Superior Product Quality = Increased Sales

One of the most important benefits of any Hardt rotisserie is the outstanding quality of the cooked product that is produced. Superior product equates to highest potential sales and the Elemendt® 1000 delivers the goods!

Advanced Technology

Our patent pending heat source consistently delivers a superior product while being energy efficient.

Reliable Operation

Over 30 years of rotisserie manufacturing experience, combined with advanced R&D capabilities, make Hardt rotisseries among the most reliable on the market. We estimate that over 200 million chickens are either cooked in or merchandised in our equipment each year.

User-friendly Design

Simple manual controls, a large digital temperature display, convenient temperature hold mode and international symbols make the Elemendt® 1000 easy to work with regardless of local language.

Safe Operation

Key safety features: the cooking process and drive automatically shut off when the door is opened; the exterior of the dual-pane cool door is safe to touch.

Alternate Configurations and Options

Single



Double Deck



Pass Through Option



Programmable Controller Option



You can also cook...

Turkey Breast



Ribs



Roast Beef

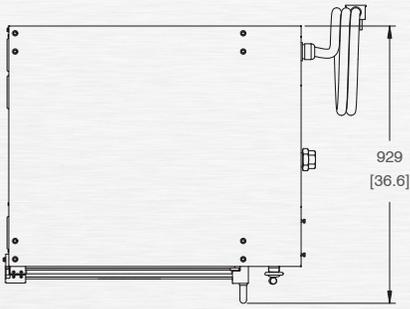


Chicken Wings

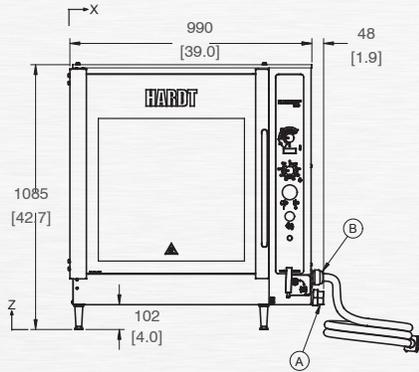


For the full list of recipes, please visit our web site: hardtequipment.com

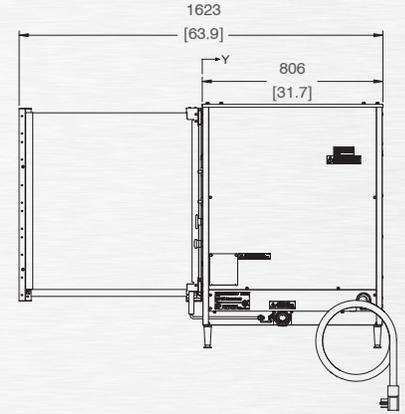
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TOP VIEW



FRONT VIEW



RIGHT VIEW

- 1 - Shown with optional end of cook light
- 2 - All dimensions are shown in millimeters [inches]

Ref 99-50040-05

Installation

Item	Connections	X Position	Y Position	Z Position
A	Grease Drain Ø: 41.3 mm [1.6"] stainless steel tube	1039 mm [40.9"]	358 mm [14.1"]	129 mm [5.1"]
B	Electrical Connection: 1.8 m / 6.0' cord with NEMA 15-50 plug	1036 mm [40.8"]	720 mm [28.4"]	214 mm [8.4"]

Attention:

- 95 mm [3.7"] clearance must be maintained on the rear of the oven.
- A plumber will be required for final plumbing connection.

Specification & Options

Electrical rating	208-240V, 3 Ø, 60 Hz, 10.4 kW peak (6.5 kW average)
Capacity	Up to 32 chickens
Warranty	1 year parts & labor
Construction	All stainless steel
Standard Features (Included)	<ul style="list-style-type: none"> • Counter top height-adjustable feet • Basic plumbing hardware • Dual pane glass door • Drive rotation button for easy loading and unloading • Large LED display • High quality stainless steel construction • Brightly illuminated cavity for easy viewing • 8 spit drive • Power cord
Options	<ul style="list-style-type: none"> • Pass through stainless steel back door • -Choice of full controls on front or back • Programmable controller • End of cook indicator light • 7 spit drive • Customized plumbing

Available Accessories

Part Name	Description	Picture
"V" Skewers	A stainless steel skewer that supports the chicken without piercing the skin, allowing the natural juices that give the bird flavour to be retained. Designed with a unique end tip to allow the skewer to be loaded only one way, ensuring correct positioning of the product while cooking.	
Hanging Basket	Designed for products that should not rotate during cooking; this stainless steel basket stays flat as the drive turns. Ideal for cooking small roasts, chicken parts and a variety of other products.	
Grease Reservoir	This stainless steel grease reservoir helps to store and simplify the transfer of grease without making a mess!	
Skewer Cart	Designed for mobility, this stainless steel skewer cart holds up to 12 prepared skewers/baskets. Equipped with a pop-up drain for easy daily cleaning. Available as labelled RAW or COOKED upon request.	
Hanging Skewer Rack	Designed to mount onto the mobile skewer cart above, this stainless steel rack holds up to 20 skewers per rack. A maximum of 2 racks may be mounted per cart.	